

# Canapés

**Canapés - \$5.50 each**  
**Minimum order of 7 canapés per person**  
**Minimum of 20 people**

## Hot

- Oyster Kilpatrick** - Coffin Bay oyster served kilpatrick (gf) **Add \$1.50 per Oyster**  
**Beer Battered Oyster** - Coffin Bay oyster served with Japanese mayonnaise & pickled ginger **Add \$1.50 per Oyster**  
**Salt & Pepper Squid** - served with aioli & black salt  
**Vegetarian Skewer** - seasonal vegetables served with basil pesto & balsamic glaze (gf,ve)  
**Charred Chorizo** - served with salsa verde (gf)  
**Portugese Style Tartlet** - with Chorizo & Spinach  
**Lamb Cutlet** - served with salsa verde (gf) **Add \$2.50 per Cutlet**  
**Kofta Spiced Lamb** - served with tzaziki **Add \$2.50 per Kofta**  
**Beef Wellington** - served with tomato relish  
**Assorted Petite Pies** - with spiced tomato sauce  
**Italian Meatball Skewer** - served with napolitana sauce & balsamic (gf)  
**Tomato & Bocconcini Arancini** - served with aioli & black salt (gf)  
**Beetroot & Feta Arancini** - served with beetroot aoli  
**Chicken Satay Skewer** - served with thai peanut sauce (gf)  
**Whole Prawn** - served with cocktail sauce & lemon (gf)  
**Steamed Vegetable Dumplings** - served with soy sauce (v)  
**Peking Duck Wanton** - with plum sauce  
**Seared Half Shell Scallop** - served with sweet potato puree & lemon butter (gf) **Add \$4.00 per Scallop**  
**Grilled Octopus** - served with pumpkin & tomato salsa (gf)  
**Sticky Pork Belly Bites** - served with chilli and coriander  
**Pan Fried Chicken & Prawn Dumplings** - served with soy sauce  
**Grilled Chorizo & Prawn Skewer** - served with balsamic reduction (gf)  
**Garlic Prawn** - Exmouth prawn served in a spoon with a creamy garlic sauce (gf)  
**Sambuca Prawn** - Exmouth prawn served in a spoon with a creamy sambuca sauce (gf)  
**Butter Chicken Empanada** - served with spicy yogurt  
**Beef Rendang Empanada** - served with spiced yoghurt  
**Moroccan Fried Cauliflower** - served with spicy yogurt (gf,v)  
**Gruyere & Corn Croquette** - served with aioli (v)  
**Mushroom & Fontina Tartlet** - served with a balsamic glaze (v)  
**Pumpkin, Spinach & Hommus Tartlet** - served with balsamic glaze (v)  
**Pumpkin, Caramelised Onion & Goats Cheese Tartlet**  
**Vegetable Pakora** - served with spicy yogurt (v)  
**Mac n Cheese Croquette** - served with grated parmesan & rich napolitana sauce (v)  
**Stuffed Pumpkin Flower** - served with blue cheese sauce (v)

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## Cold

**Natural Oyster** - Coffin Bay oyster served with shallot vinaigrette & lemon (gf) **Add \$1.50 per Oyster**

**Thai Oyster** - Coffin Bay oyster served with nam jim sauce (gf)

**Beetroot & Goats Cheese Tartlet** - served with olive oil drizzle (v)

**Whipped Feta Tartlet** - served with caramelised onion & cherry tomato

**Tomato Bruschetta** - drizzled with balsamic glaze (v)

**Duck Liver Pate Tart** - served with caramelised onion & truffle oil

**Smoked Salmon Blini** - served with sour cream & dill

**Beetroot & Vodka Cured Salmon** - served on cucumber (gf)

**Brie Cheese** - served on crunchy bread with caramelised onion & grape (v)

**Tuna Tartar** - served with cucumber (gf)

**Beef Tartar** - served on crisp bread & horseradish

## Sweet

**Lemon Meringue Tartlet**

**Assorted Petite Fours**

**Assorted Macarons** (gf)

**Fruit Skewer** - fresh seasonal fruit served with chocolate sauce (gf)



## Substantial Hot Dish

**\$18.50 per person**

**Slow Cooked Beef Cheeks** - served with truffle mash (gf)

**Moroccan Lamb Shoulder** - served with creamy mash (gf)

**American Style Sticky BBQ Pork Ribs** - served with creamy mash

**Traditional Butter Chicken** - served with steamed rice (gf)

**Chicken & Chorizo Paella** (gf)

**Mushroom & Pea Risotto** - mushroom, pea and parmesan risotto (v)

**2 Beef Sliders** - angus beef, cheese, salad & tomato relish served on a brioche bun

**Additional 10% GST applies**

**Chefs & wait staff required at additional charge**